



Metro Public Health Dept
N a s h v i l l e / D a v i d s o n C o u n t y

Protecting, Improving, and Sustaining Health

What is a Commissary? Why do I need one?

A **Commissary** is a licensed, permitted kitchen inside a restaurant or a market with a deli. This kitchen, whether it is a restaurant or a market, must have a 3 compartment sinks with a grease trap, hand sink, mop sink, and an approved waste water disposal site. The waste water disposal site must be on the exterior of the building and approved by Metro Water Services.

The commissary is used as a “Home Base” for your food operation. You are required to service your cart, trailer or truck at this facility at the beginning and end of your sale day. You will be expected to store your food, condiments, single services items and any other food related items and equipment in the appropriate, designated areas.

The owner of the food cart and the owner/operator of the commissary must sign and notarized a “**Mobile Unit/Commissary Agreement**” letter and submit it to the Food Protection Services Division at the Health Department. This agreement letter is available at the Public Health Department. This letter is available at the Lentz Public Health Center located at 2500 Charlotte Avenue Nashville, TN 37209.